GENESIS

1500W BASIC

MAXIFRY

INSTRUCTION MANUAL & RECIPE GUIDE



VERIMARK

Please read instructions before use
and keep this manual for future reference
- For Indoor, Household Use Only -

IMPORTANT INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

When using electrical appliances, always follow basic safety precautions, including:

1. Read all instructions carefully.
2. Avoid touching hot surfaces.
3. To prevent electric shock, do not immerse the cord, plugs, or base in water or any other liquid.
4. **WARNING:** This appliance contains a heating function. Surfaces, including those not directly involved in the heating process, can become very hot. Since individuals perceive temperatures differently, this appliance should be used with caution. Only touch designated handles and gripping surfaces, and consider using heat-resistant gloves. Allow non-gripping surfaces to cool down sufficiently before touching them.
5. Unplug the appliance when not in use and before cleaning. Allow it to cool before attaching or removing parts.
6. If the supply cord is damaged, it must be replaced by the manufacturer, a service agent, or similarly qualified professionals to avoid a hazard.
7. Using accessory attachments not recommended by the manufacturer may result in injury.
8. Do not use the appliance outdoors.
9. Do not let the cord hang over the edge of a table or counter where it may come into contact with a hot surface.
10. Never place the appliance on or near a hot gas or electric burner, or in a heated oven.
11. Exercise extreme caution when moving an appliance that contains hot oil or other hot liquids.
12. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any controls to the "off" position, then remove the plug from the wall outlet.
13. Do not use the appliance for any purpose other than its intended use.
14. This appliance can be used by children aged 8 years and older, and by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, if they have received supervision or instruction on how to use the appliance safely and understand the associated risks. Children should not play with the appliance. Cleaning and user maintenance should only be performed by children aged 8 or older and under supervision.
15. Keep the appliance and its cord out of the reach of children under 8 years old.
16. This appliance is not designed to be operated by an external timer or separate remote-control system.

TECHNICAL DATA

Voltage	220-240V~ 50/60Hz	**Timer**	1-60 minutes
Power	1500W	**Adjustable temperature**	80°C to 200°C
Basket capacity	4.85L		

GENERAL DESCRIPTION (Fig. 1)

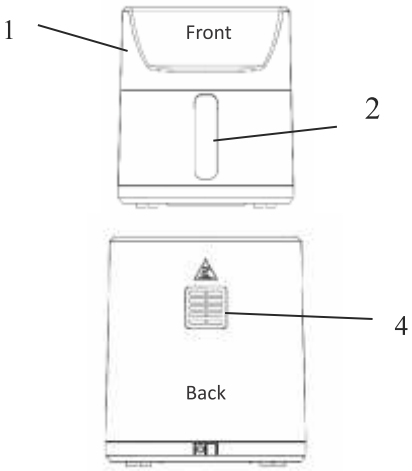




Fig. 1

1. Display panel
2. Rack
3. Handle
4. Visible cooking window
5. Main housing
6. Air outlet

IMPORTANT

DANGER!

- This appliance can be used by children aged 8 years and older, as well as by individuals with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, provided they have received supervision or instruction on the safe use of the appliance and understand the associated risks. Children should not play with the appliance. Cleaning and maintenance should only be done by children over the age of 8, and under adult supervision.
- Keep the appliance and its cord out of reach of children under 8 years old.
- Never immerse the housing, which contains electrical components and heating elements, in water or rinse it under a tap.
- Ensure that no water or other liquid enters the appliance to avoid the risk of electric shock.
- Always place the ingredients to be fried in the basket to prevent them from touching the heating elements.
- Do not block the air inlet or the outer air openings while the appliance is in operation.
- Do not fill the pot with oil, as this may create a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Be aware that the temperature of accessible surfaces may be high while the appliance is in use.

WARNING!



Fig. 2

- Verify that the voltage indicated on the appliance matches the local mains voltage.
- Do not use the appliance if the plug, mains cord, or any other parts are damaged.
- Never seek unauthorized repair or replacement of the mains cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in or operate the appliance with wet hands.
- Ensure that the appliance is not placed against a wall or other appliances. Leave at least 10 cm of free space on the back and sides, and 10 cm of free space above the appliance. Do not place anything on top of the appliance.
- Only use the appliance for the purposes described in this manual.
- Do not leave the appliance operating unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and the air outlet openings. Be cautious of hot steam and air when removing the pot from the appliance.
- Any accessible surfaces may become hot during use (see Fig. 2).If you notice dark smoke coming from the appliance, immediately unplug it. Wait for the smoke to subside before removing the pot.

CAUTION

- Ensure the appliance is placed on a flat, stable, and level surface.
- This appliance is designed for household use only. It is not suitable for use in environments such as staff kitchens, farms, motels, or other non-residential settings. It is also not intended for use by guests in hotels, motels, bed and breakfasts, or other residential environments.
- If the appliance is used improperly, for professional or semi-professional purposes, or not in accordance with the instructions in the user manual, the warranty will become void, and we may refuse any liability for damage caused.
- Always unplug the appliance when not in use.
- The appliance requires approximately 30 minutes to cool down before it can be handled or cleaned safely.

BEFORE FIRST USE

- Remove all packaging materials.
- Peel off any stickers or labels from the appliance.
- Thoroughly clean the pot and rack with hot water, mild dish soap, and a non-abrasive sponge.
- Wipe both the inside and outside of the appliance with a damp cloth.

This is an oil-free fryer that uses hot air for cooking. Do not fill the pot with oil or frying fat directly. Brush some oil on the food directly if required.

Note: When the air fryer is heated for the first time, it may emit a slight smoke or odor. This is normal for many heating appliances and does not affect the safety of your appliance.

PREPARING FOR USE

- Place the appliance on a stable, flat, and level surface.
  Do not place the appliance on a surface that is not heat-resistant.
- Place the rack inside the pot.
  Do not fill the pot with oil or any other liquid.
  Do not place anything on top of the appliance, as this will disrupt the airflow and affect the hot air frying results.

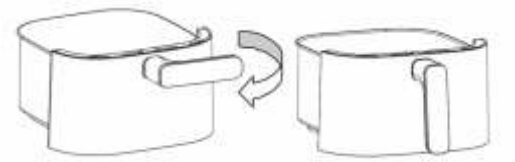
USING THE APPLIANCE

Hot Air Frying Process:

1. Plug the appliance into an earthed wall socket.
2. Carefully pull the frying pot out of the air fryer.
3. Place the ingredients into the frying pot.
4. Slide the frying pot back into the air fryer, making sure it is properly aligned with the guides in the body of the fryer.
   Important: Never use the pot without the rack inside it.
   Caution: The frying pot gets very hot during and after use. Always handle the pot by the handle to avoid burns.
5. Set the required preparation time for the ingredients (refer to the 'Settings' section in this chapter).
6. Some ingredients may require shaking halfway through the cooking time (see the 'Settings' section in this chapter). To shake ingredients, carefully remove the pot by the handle and shake it. Then slide the pot back into the air fryer.
   Tip: If you set the timer, at around half of the preparation time, the timer will buzz when it's time to shake the ingredients. After shaking, reset the timer for the remaining time. When the timer buzzer sounds, indicating the set preparation time has elapsed, pull the frying pot out of the appliance.
   Tip: You can adjust the temperature or time during cooking to suit your taste. Your settings will remain active for about one minute after you pull the pot out of the fryer.
7. Check if the ingredients are cooked to your liking.
8. If they are not ready, simply slide the frying pot back into the appliance and add a few more minutes to the timer.
9. To remove the ingredients (e.g., fries), pull the pot out of the air fryer and place it on a heat-resistant surface.
   Important: Do not turn the pot upside down with the rack still inside, as any excess oil at the bottom of the pot will spill onto the ingredients.
   Caution: The pot and ingredients will be hot, and steam may escape depending on the type of food being cooked.
10. Empty the basket into a bowl or onto a plate.
11. Once a batch is ready, the air fryer is instantly ready for the next batch.

HOW TO ASSEMBLE THE HANDLE

Insert the handle into the designated slot on the pot panel at the angle shown in the picture. Rotate it clockwise until the handle is upright and firmly secured without any wobbling. **WARNING: Once the handle is installed, do not attempt to remove or disassemble it.**



CONTROL PANEL INSTRUCTIONS



OPERATING INSTRUCTIONS

Key 1 – Power Key
Tap the power key to turn on the appliance. To turn off the device during cooking, press and hold the power key for 3 seconds. The screen will display “OFF,” and the "OFF" light will turn off. After about 20 seconds, the fan will stop, and the entire device will power down completely.

Key 2 - Menu
Press this button to enter the pre-programmed menu.

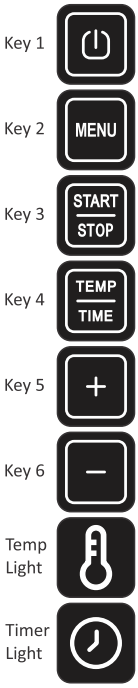
Key 3 – Start and Pause Key
Once the basket and pot are properly placed in the main housing, tap this key to start cooking. If you need to pause cooking during the process, press the button again, and the air fryer will stop working.

Key 4 – Temp / Time Key
This key controls the temperature and time settings.

Key 5 & Key 6 – Temperature/Time Control Decrease and Increase Keys
These symbols allow you to increase or decrease the cooking temperature in 5°C increments. Holding the key down will rapidly change the temperature.
Temperature Control Range: 80°C – 200°C.
These symbols allow you to increase or decrease the cooking time by one minute at a time. Holding the key down will rapidly change the time.

Temp Light - Temperature indicator

Timer light - Shows timer



SETTINGS

The table below will assist you in selecting the basic settings for various ingredients.
Note: Keep in mind that these settings are guidelines. Since ingredients vary in origin, size, shape, and brand, we cannot guarantee the best setting for your specific ingredients. Add 3 minutes if starting to cook with a cold airfryer.

As Rapid Air Technology instantly reheats the air inside the appliance, briefly pulling the frying pot out during cooking will barely disrupt the process.

- Smaller ingredients typically require a slightly shorter preparation time than larger ones.
- A larger amount of ingredients will only need a slightly longer preparation time, while a smaller amount will require a slightly shorter time.
- Shaking smaller ingredients halfway through the cooking process optimizes the final result and helps prevent uneven frying.
- Add a small amount of oil to fresh potatoes for a crispier result. Fry your ingredients in the hot-air fryer shortly after adding the oil.
- Avoid preparing extremely greasy ingredients, such as sausages, in the Hot-air fryer.
- Snacks that can be prepared in the oven can also be prepared in the hot-air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to quickly and easily prepare filled snacks. Pre-made dough requires a shorter prep time than homemade dough.
- If you're baking a cake or quiche, or frying fragile or filled ingredients, place a baking tin or oven dish in the Hot-air fryer basket.
- To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

Ingredients	Time (min)	Temp (°C)
Fries	18	200
Chicken wings	25	200
Steak	18	200
Grilled shrimp	10	190
Fish	18	190
Pizza	18	180
Cake	30	180
Vegetables	12	160

CLEANING

Clean the appliance after every use.
The pot and the non-stick coated rack should be cleaned carefully. Do not use metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.

1. Unplug the appliance from the wall socket and allow it to cool down.
   Note: Remove the pot to help the Hot-air fryer cool down more quickly.
2. Wipe the outside of the appliance with a damp cloth.
3. Clean the pot and rack with hot water, mild dish soap, and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining grease or dirt.
   Tip: If dirt is stuck to the rack or the bottom of the pot, fill the pot with hot water and some washing-up liquid. Place the rack in the pot and let them soak for approximately 10 minutes.
4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Use a cleaning brush to clean the heating element and remove any food residues.

STORAGE

1. Unplug the appliance and allow it to cool down.
2. Ensure all parts are clean and dry.

ENVIRONMENT

Do not dispose of the appliance with regular household waste when it is no longer in use. Instead, take it to an official collection point for recycling. By doing so, you help protect the environment.

GUARANTEE

This appliance (excluding consumables and attachments) is guaranteed to be free from material or manufacturing defects for a period of 1 year from date of purchase. In case a manufacturing or material defect occurs, we will gladly repair the item free of charge, provided the item is returned with the corresponding proof of purchase.

The guarantee will be void if;
- The defect in the machine was caused by inappropriate use, over-loading or used in any way other than the appropriate operation methods described in this manual.
- If there has been any technical interference, modification or service done by an unauthorized service person.
- If the item has been opened by the customer.
- If the item has been dropped.
- If no proof of purchase can be produced at the time of the claim.

REFUNDS
No refunds will be granted on this machine;
- After 15 days from purchase date.
- If no proof of purchase can be produced.
- If the machine is not in its original condition.
- If the machine is not returned complete with all the parts as sold.
- If the machine has not been used in accordance with this manual.
- If the machine is not returned with the original packaging.
- If the machine is scratched or damaged by the customer in any way.
- If consumables were used by the customer and there is no reasonable proof that a manufacturing or material defect in the machine, the customer should pay for the used consumables.



DISPOSAL: If the device is to be disposed, do so in a responsible manner. It should always be taken to a local authority recycling centre or the retailer where you bought it and not be discarded with general waste.
If you cannot disassemble the product yourself the local authority recycling centre will dispose of the product for you in an environmentally friendly manner.

Dispose of the packaging in a responsible manner.

TROUBLESHOOTING

Problem	Possible cause	Solution
The airfryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Set the timer key to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket are too much	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature key to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Set the timer to the required preparation time (see section 'Settings' in chapter' Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too much ingredients in the frying pot.	Do not fill the frying pot beyond the MAX indication.
	The rack is not placed in the pot correctly.	Push the rack down into the pot until it could not move further.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result.
	The pot still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

Errors: E1 (Sensor break) and E2 (Sensor short circuit) - Book in for a service.

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MAXIFRY

RECIPE GUIDE



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VERIMARK



CRUNCHY SPICED CHICKPEAS

Ingredients:
1 can chickpeas (drained & rinsed)
1 tablespoon olive oil
1 teaspoon cayenne pepper (can use paprika for a less spicy & smokier flavour)
1 teaspoon salt
3/4 teaspoon garlic powder
1/4 teaspoon black pepper

Instructions:
1. Pour drained, rinsed chickpeas onto paper towel & pat dry.
2. Transfer chickpeas to a medium bowl.
3. Using a spatula, coat chickpeas with olive oil.
4. Add in the spice & mix well.
5. Transfer the seasoned chickpeas into the airfryer.
6. Set the airfryer to 200°C and cook for 12 minutes.
7. When the timer expires, remove & allow to cool. Chickpeas should be crispy.
8. Store in an airtight container & enjoy as a healthy snack option that is rich in fibre & protein.

TASTY CHICKEN WINGS

Ingredients:
0.5kg chicken wings
1/2 teaspoon olive oil
1 tablespoon smoked paprika
1 teaspoon ground black pepper
1 teaspoon kosher salt
1 teaspoon onion powder
1/2 teaspoon cayenne pepper (optional)
1/2 teaspoon oregano
1/2 teaspoon roasted garlic powder
1/2 teaspoon thyme

Instructions:
1. In a large bowl, toss chicken wings with olive oil.
2. In a small bowl, combine remaining ingredients.
3. Using a spatula, toss the spice blend with the chicken wings.
4. Arrange the chicken wings in the airfryer cooking bowl.
5. Select the chicken wings function.
6. When the time expires, remove & serve with your favorite dipping sauce.



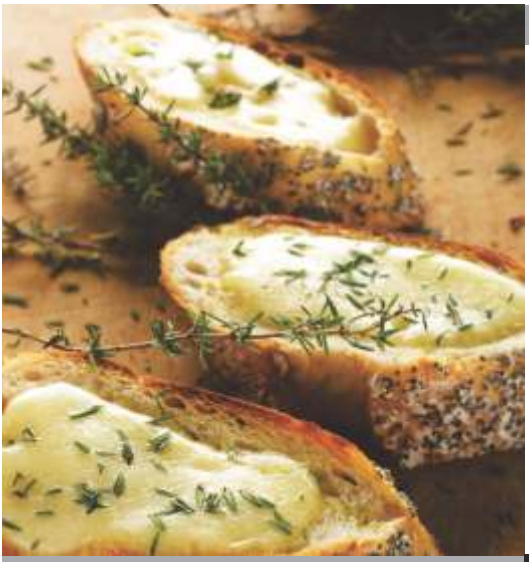


SEASONED POTATO WEDGES OR FRENCH FRIES

Ingredients:
1 large potato per person
1 tablespoon olive oil per potato
1 teaspoon lemon pepper seasoning per potato

Instructions:
1. Wash & peel potatoes.
2. Using a knife, cut potatoes into wedges or traditional chips & place in a medium bowl.
3. Using a spatula, toss cut potatoes with olive oil & lemon pepper seasoning until evenly coated.
4. Place potatoes into the air fryer cooking bowl.
5. Select fries function.
6. When the time expires, remove & serve as a side to your favorite meal.

Note: you may need to cook for longer depending on number of potatoes used.



CHEESY GARLIC BREAD

Ingredients:
1 loaf Italian bread
1 stick unsalted butter, melted
1 tablespoon crushed or finely chopped garlic
1/4 cup Parmesan cheese
1/4 cup mozzarella cheese (optional for a cheesier loaf)
1 teaspoon parsley, plus extra for garnishing

Instructions:
1. Using a serrated knife, cut the bread in half, then slice each half to create open faced sandwiches.
2. In a small bowl, melt the butter. Using a spatula, stir in the garlic.
3. With a pastry brush, brush the mixture on the tops of the bread halves.
4. Add the Parmesan cheese (& mozzarella if chosen) evenly on the buttered bread.
5. Place on the low rack in the cooking bowl.
6. Set the air fryer to 200 degrees & the time to 10 minutes.
7. When crisp & the cheese is grilled, sprinkle with the parsley.
8. Slice to desired thickness & serve.

CAULIFLOWER TOTS

Ingredients:
Cooking spray
4 cups cauliflower florets, steamed (about 1/2 large cauliflower)
1 large egg, lightly beaten
1 cup shredded cheddar cheese
1 cup freshly grated Parmesan
2/3 cup breadcrumbs
2 tablespoon freshly chopped chives
Kosher salt
Freshly ground black pepper
1/2 cup tomato sauce

Instructions:
1. In a food processor, pulse steamed cauliflower until riced. Place riced cauliflower on a clean kitchen towel & squeeze to drain water.
2. Transfer cauliflower to a large bowl with egg, cheddar, Parmesan, breadcrumbs & chives. Mix until combined. Season with salt & pepper to taste.
3. Spoon about 1 tablespoon mixture & roll it into a tater-tot shape with your hands.
4. Working in batches, arrange in basket of air fryer in a single layer
5. Set the air fryer temperature to cook at 190 degrees & the time to 10 minutes. Cook until tots are golden.
6. Serve warm cauliflower tots with tomato sauce.



SWEET & SPICY ROASTED CARROTS

Ingredients:
1 tablespoon butter, melted
1 tablespoon honey
1/2 teaspoon chili powder
1 teaspoon grated orange zest
225g baby carrots
1 tablespoon freshly squeezed orange juice
1 pinch of salt & ground black pepper

Instructions:
1. Combine butter, honey, orange zest & chili powder in a bowl. Remove 1 tablespoon of the sauce to a separate bowl & set aside.
2. Add carrots to the remaining sauce & toss until all are well coated.
3. Transfer carrots to the air fryer pot.
4. Select the vegetable function.
5. Air fry until carrots are roasted & fork tender.
6. Mix orange juice with reserved honey-butter sauce.
7. When the carrots are cooked, toss with carrots until well combined.
8. Season with salt & pepper.





NACHO HOTDOGS

Ingredients:
6 hot dog sausages
3 cheese straws, halved lengthwise
1 1/4 cup self-raising flour
1 cup plain Greek yoghurt
1/4 teaspoon chili powder
3 tablespoons chopped & seeded jalapeno pepper
1 cup crushed nacho-flavored tortilla chips, divided
1/4 cup salsa (optional)
Guacamole & sour cream to serve (optional)

Instructions:
1. Cut a slit down the length of each hot dog without cutting through; insert a halved cheese stick into the slit. Set aside.
2. In a large bowl, stir together flour, yogurt, salsa, chili powder, jalapenos & ¼ cup crushed tortilla chips to form a soft dough.
3. Place dough on a lightly floured surface; divide into sixths.
4. Roll dough into 35cm strips; wrap one strip around cheese-stuffed hot dog. Repeat with remaining dough & hot dogs.
5. Spray dogs with cooking spray/ coat with olive oil & gently roll in remaining crushed chips.
6. Spray air fryer pot with cooking spray, & place dogs in basket without touching, leaving room to expand.
7. Set the temperature to 170 degrees & the time to 8-10 minutes.
8. In batches, cook until dough is slightly browned & cheese starts to melt.
9. If desired, serve with additional salsa, sour cream & guacamole.

FRENCH TOAST STICKS

Ingredients:
2 large eggs
1/3 cup heavy cream
1/3 cup full cream milk
3 tablespoons sugar
1/4 teaspoon ground cinnamon
1/2 teaspoon pure vanilla extract
Kosher salt
6 thick slices French bread, each slice cut into thirds
Syrup, for serving

Instructions:
1. Beat eggs, cream, milk, sugar, cinnamon, vanilla, & a pinch of salt in a large shallow baking dish.
2. Add bread, turn to coat a few times.
3. Arrange French toast on the low rack in the air fryer, working in batches as necessary to not overcrowd basket.
4. Set the temperature to 180 degrees & the time to 8 minutes, tossing halfway through.
5. Cook until golden. Serve toast warm, drizzled with syrup.



GLAZED DOUGHNUTS



Ingredients:

Cooking spray
1/2 cup milk
1/4 cup plus 1 teaspoon. granulated sugar, divided
1 packet or 2 1/4 teaspoon active-dry yeast
2 cup all-purpose flour
1/2 teaspoon kosher salt
4 tablespoons butter, melted
1 large egg
1 teaspoon pure vanilla extract

FOR THE VANILLA GLAZE
1 cup icing sugar
4 tablespoons milk
1/2 teaspoon pure vanilla extract

FOR THE CHOCOLATE GLAZE
3/4 cup icing sugar
1/4 cup unsweetened cocoa powder
3 tablespoons milk

FOR THE CINNAMON SUGAR
1/2 cup icing sugar
2 tablespoons ground cinnamon
2 tablespoons melted butter

Instructions:

1. Grease a large bowl with cooking spray. In a small, microwave-safe bowl or glass measuring cup, add milk. Microwave until lukewarm, 40 seconds. Add a teaspoon of sugar & stir to dissolve, then sprinkle over yeast & let sit until frothy, about 8 minutes.
2. In a medium bowl, whisk together flour & salt. In a large bowl, whisk together remaining ¼ cup sugar, butter, egg, & vanilla. Pour in yeast mixture, mix to combine, then add in dry ingredients, stirring with a wooden spoon until a shaggy dough forms.
3. Transfer to a lightly floured surface & knead until elastic & only slightly tacky, adding more flour a teaspoon at a time if needed, about 5 minutes. Form into a ball then place dough in oiled bowl & cover with a clean dish towel. Let dough rise in a warm spot until doubled in size, about 1 hour.
4. Line a large baking sheet with parchment paper & lightly grease with cooking spray. Punch down dough, then turn onto a lightly floured work surface & roll out into a 1cm thick rectangle.
5. Using a doughnut cutter or 7cm & 2.5cm biscuit cutters, punch out your doughnuts. Knead any scraps together & punch out more doughnuts or holes. Place doughnuts & holes onto baking sheets, cover with dish towel, & let rise again, 40 minutes to 1 hour more.
6. Grease basket of air fryer with cooking spray & add 2 doughnuts & 2 doughnut holes at a time, making sure doughnuts don't touch.
7. Set the temperature to 180 degrees & the time to 4 minutes, until deeply golden. Place on cooling rack & repeat with remaining dough.
8. Dip doughnuts in glaze or follow instructions for cinnamon sugar. Return to cooling rack & let set for 5 minutes before serving.

MAKE THE VANILLA GLAZE:
In a medium bowl whisk together icing sugar, milk, & vanilla until smooth.

MAKE THE CHOCOLATE GLAZE:
In a medium bowl whisk together icing sugar, cocoa powder, & milk until smooth.

MAKE THE CINNAMON SUGAR
In a large shallow bowl, whisk together cinnamon & sugar. Brush doughnuts with melted butter & toss in cinnamon sugar.



PORK CHOPS

Ingredients:
4 boneless pork chops
2 tablespoon extra-virgin olive oil
1/2 cup freshly grated Parmesan
1 teaspoon kosher salt
1 teaspoon paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon freshly ground black pepper

Instructions:
1. Pat pork chops dry with paper towels, then coat both sides with oil.
2. In a medium bowl, combine Parmesan & spices. Coat both sides of pork chops with Parmesan mixture.
3. Place pork chops on the low rack in the air fryer & select the steak function.

TRUSTY HAKE

Ingredients:
Fresh hake cut into 4 strips
Kosher salt
Freshly ground black pepper
1/2 cup all-purpose flour
1 large egg, beaten
2 cup breadcrumbs
1 teaspoon Old Bay seasoning (1 tablespoon celery salt, 1 tablespoon ground bay leaves, 2 teaspoon ground black pepper, 1 teaspoon paprika, 1/2 teaspoon dry mustard, pinch of ground nutmeg, pinch of cinnamon powder, pinch of ground cloves).
Lemon wedges, for serving
Tartar sauce, for serving

Instructions:
1. Pat fish dry & season on both sides with salt & pepper.
2. Place flour, egg, & breadcrumbs in three shallow bowls. Add Old Bay mix to breadcrumbs & toss to combine.
3. Working one at a time, coat fish in flour, then in egg, & finally in breadcrumbs, pressing to coat.
4. Working in batches, place fish on the low rack in the airfryer.
5. Selected the fish function.
6. Gentle flip halfway through, or until fish is golden & flakes easily with a fork.
7. Serve with lemon wedges & tartar sauce.





CRISPY BACON

Ingredients:
350g thick-cut bacon

Instructions:
1. Lay bacon inside air fryer in a single layer.
2. Set the temperature to 200 degrees & the time to 10 minutes.
3. You can check halfway through & rearrange slices with tongs



ROASTED SALSA

Ingredients:
Olive oil
4 tomatoes halved lengthwise
1 jalapeno pepper, halved & seeded (for extra spiciness, leave some or all of the seeds)
1/2 red onion cut into wedges
4 cloves garlic, peeled
1/2 cup chopped coriander
1 lime, juiced
Salt to taste

Instructions:

1. Place tomatoes, jalapeno & red onion into the air fryer pot. Lightly coat the vegetables in oil.
2. Select the Vegetable function to roast the vegetables evenly.
3. After 5 minutes, add the garlic cloves (lightly coated in oil).
4. Air fry for an additional 5 minutes.
5. Transfer vegetables to a cutting board & allow to cool for 10 minutes.
6. Remove skins from tomatoes & jalapeno, if desired; they should slip right off.
7. Chop tomatoes, jalapeno, & onion into large chunks & add to the bowl of a food processor.
8. Add garlic, coriander, lime juice, & salt. Pulse several times until vegetables are finely chopped; do not over-process.
9. Serve at room temperature or refrigerate to let flavors meld.

ITALIAN-STYLE RATATOUILLE

Ingredients:

1/2 small egg plant
1 zucchini, cut into cubes
1 medium tomato, cut into cubes
1/2 large yellow pepper, cut into cubes
1/2 large red pepper, cut into cubes
1/2 onion, cut into cubes
1 fresh cayenne pepper diced
5 sprigs fresh basil, stemmed & chopped
1 clove garlic, crushed
Salt & ground black pepper to taste
1 tablespoon olive oil
1 tablespoon white wine
1 teaspoon vinegar

Instructions:

1. Place eggplant, zucchini, tomato, peppers, & onion in a bowl.
2. Add cayenne pepper, basil, oregano, garlic, salt, & pepper.
3. Mix well to distribute everything evenly.
4. Drizzle in oil, wine, & vinegar, mixing to coat all the vegetables.
5. Pour vegetable mixture into the air fryer pot.
6. Set the temperature to 200 degrees & time to 20 minutes.
7. Cook until tender.
8. Turn off air fryer, leaving dish inside. Let rest for 5 minutes before serving.





RAVIOLI

Ingredients:
1 cup seasoned breadcrumbs
1/4 cup shredded Parmesan cheese
2 teaspoons dried basil
2 eggs lightly beaten
1/2 cup all purpose flour
500g premade ravioli, thawed
Cooking spray
Fresh minced basil (optional)

Instructions:
1. In a shallow bowl, mix breadcrumbs, Parmesan cheese & basil.
2. Place flour & eggs in separate shallow bowls.
3. Dip ravioli in flour to coat both sides; shake off excess.
4. Dip in eggs, then in crumb mixture, patting to help coating adhere.
5. In batches, arrange ravioli in a single layer in the air fryer pot; spritz with cooking spray.
6. Select the Pizza function & cook until golden brown. If desired, immediately sprinkle with basil & additional Parmesan cheese.

HEARTY MEATBALLS

Ingredients:
1/3 cup dried breadcrumbs
1/4 cup milk
500g lean ground beef (90% lean)
1 large egg
1 small onion, finely diced or grated & sautéed slightly
1 clove garlic, minced
1 1/2 teaspoons dried basil
1/2 teaspoon dried oregano
1/2 teaspoon salt

Instructions:
1. Combine dried breadcrumbs & milk in a small bowl. Allow to sit for five minutes.
2. In a large bowl, combine the breadcrumb mixture, meat, egg, onion, garlic, basil, oregano, & salt.
3. Mix to combine using your hands, a wooden spoon, or low speed on a handheld mixer.
4. Scoop the mixture, about two tablespoons each, into balls & place on a plate or baking sheet.
5. Place meatballs, close together but not touching, into the airfryer pot. (you might need to do this in two batches.) Set the temperature to 200 degrees & the time to 8 minutes.
6. When cooking is halfway through turn the meatballs and complete the cooking time.
7. Serve as desired. Store leftover meatballs in the refrigerator for up to three days.



IMPORTANT

Please read your Instruction Manual thoroughly before using the appliance.

PLEASE NOTE:

Temperatures, methods etc shown are approximate & may vary depending on the type & amount of food used. Recipes are based on approximately 2- 4 servings to be adjusted accordingly.



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